GB

Users Operating Instructions

Before operating this cooker,
please read these instructions carefully

DēLonghi
Living innovation

DSC 90 DF
Dual Fuel Cooker

Introduction

*Congratulations on your purchase of this **Delonghi Dual fuel cooker** which has been carefully designed and produced to give you many years of satisfactory use.*

Before using this appliance it is essential that the following instructions are carefully read and fully understood.
We would emphasise that the installation section must be fully complied with for your safety to ensure that you obtain the maximum benefits from your appliance.

Important:

This appliance is designed and manufactured solely for the cooking of domestic (household) food and is not suitable for any non domestic application and therefore should not be used in a commercial environment.

The appliance guarantee will be void if the appliance is used within a non domestic environment i.e. a semi commercial, commercial or communal environment.

IMPORTANT INSTRUCTIONS AND ADVICE FOR THE USE OF ELECTRICAL APPLIANCES

The use of any electrical appliance requires the compliance with some basic rules, namely:

– *do not touch the appliance with wet or damp hands (or feet)*

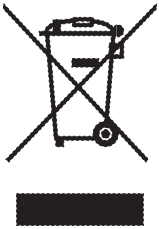
– *do not use the appliance whilst in bare feet*

– *do not allow the appliance to be operated by children or unqualified persons without supervision.*

The manufacturer cannot be deemed responsible for damages caused by wrong or incorrect use.

IMPORTANT INFORMATION FOR CORRECT DISPOSAL OF THE PRODUCT IN ACCORDANCE WITH EC DIRECTIVE 2002/96/EC.

At the end of its working life, the product must not be disposed of as urban waste. It must be taken to a special local authority differentiated waste collection centre or to a dealer providing this service.
Disposing of a household appliance separately avoids possible negative consequences for the environment and health deriving from inappropriate disposal and enables the constituent materials to be recovered to obtain significant savings in energy and resources. As a reminder of the need to dispose of household appliances separately, the product is marked with a crossed-out wheeled dustbin.



Declaration of CE conformity

✓ *This cooker has been designed, constructed and marketed in compliance with:*

- *Safety requirements of EU Directive "Gas" 90/396/EEC;*
- *Safety requirements of EU Directive "Low Voltage" 2006/95/EC;*
- *Protection requirements of EU Directive "EMC" 89/336/EEC;*
- *Requirements of EU Directive 93/68/EEC.*

CE GB

IMPORTANT SAFEGUARDS AND RECOMMENDATIONS

After having unpacked the appliance, check to ensure that it is not damaged.
In case of doubt, do not use it and consult your supplier or a professionally qualified technician.
Packing elements (i.e. plastic bags, polystyrene foam, nails, packing straps, etc.) should not be left around within easy reach of children, as these may cause serious injuries.

- ***ATTENTION: please peel plastic cover off both sides and front of the cooker before use.***
- *Do not attempt to modify the technical characteristics of the appliance as this may cause danger to users.*
- *Do not carry out any cleaning or maintenance operations on the appliance without first disconnecting it from the electric power supply.*
- *If you should decide not to use this appliance any longer (or decide to substitute an older model), before disposing of it, it is recommended that it is made inoperative in an appropriate manner in accordance to health and environmental protection regulations, ensuring in particular that all potentially hazardous parts be made harmless, especially in relation to children who could play with unused appliances.*
- *After use, always ensure that the control knobs are in the off position.*
- *The appliance is not intended for use by young children or infirm persons unless they have been adequately supervised by a responsible person to ensure that they can use the appliance safely.*
- *During and after use of the cooker, certain parts will become very hot. Do not touch hot parts.*
- *Young children should be supervised to ensure that they do not play with the appliance.*
- *Some appliances are supplied with a protective film on steel and aluminium parts. This film must be removed before using the appliance.*
- ***WARNING***
  When correctly installed, your product meets all safety requirements laid down for this type of product category. However special care should be taken around the rear or the underneath of the appliance as these areas are not designed or intended to be touched and may contain sharp or rough edges, that may cause injury.
- ***Fire risk!*** *Do not store flammable material in the oven.*
- *Make sure that electrical cords connecting other appliances in the proximity of the cooker cannot come into contact with the hob or become entrapped in the oven door.*
- *Do not line the oven walls with aluminium foil. Do not place baking trays or the drip tray on the base of the oven chamber.*
- *The manufacturer declines all liability for injury to persons or damage to property caused by incorrect or improper use of the appliance.*

- *The various components of the appliance are recyclable. Dispose of them in accordance with the regulations in force in your country. If the appliance is to be scrapped, remove the power cord.*
- *Always use oven gloves when removing the shelves and food trays from the oven whilst hot.*
- *Do not hang towels, dishcloths or other items on the cooker or its handle – as this could be a fire hazard.*
- *Clean the oven regularly and do not allow fat or oils to build up in the oven base or trays. Remove spillages as soon as they occur.*
- *Do not stand on the cooker or on the open oven door.*
- *Always stand back from the cooker when opening the oven door to allow steam and hot air to escape before removing the food.*
- *This appliance is for domestic use only.*
- ***WARNING: Taking care NOT to lift the cooker by the door handles.***
- ***Safe food handling**: leave food in the oven for as short a time as possible before and after cooking. This is to avoid contamination by organisms which may cause food poisoning. Take particular care during warmer weather.*

1 Cooking hob

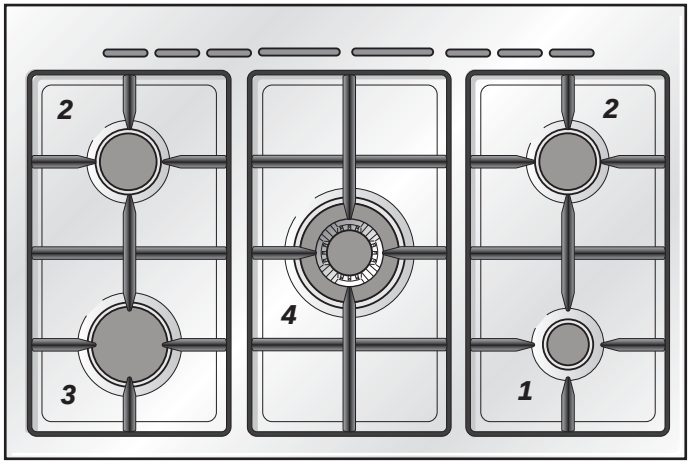


Fig. 1.1

COOKING HOB

1.	*Auxiliary burner (A)*	*1,00 kW*
2.	*Semi-rapid burner (SR)*	*1,75 kW*
3.	*Rapid burner (R)*	*3,00 kW*
4.	*Triple-ring burner (TR)*	*3,50 kW*

Important Note:
The electric ignition is incorporated in the knobs.

2 Control panel

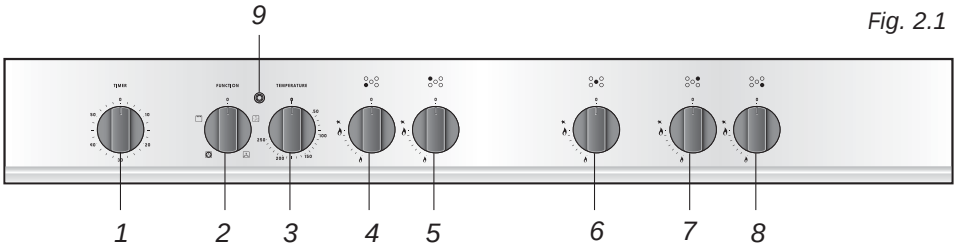


Fig. 2.1

CONTROL PANEL - Controls description

1. *Minute counter*
2. *Oven switch knob*
3. *Oven thermostat knob*
4. *Front left burner control knob*
5. *Rear left burner control knob*
6. *Central burner control knob*
7. *Rear right burner control knob*
8. *Front right burner control knob*
9. *Thermostat indicator light*

***Please note**: This appliance incorporates a safety cooling fan which you will hear operating whenever the oven or grill are in use. This fan is to reduce the external temperature of the appliance and cool the internal components.*

MINUTE COUNTER

The minute counter is a timed acoustic warning device which can be set for a maximum of 60 minutes.
The knob (Fig. 3.1) must be rotated clockwise as far as the 60 minute position and then set to the required time by rotating it anticlockwise.

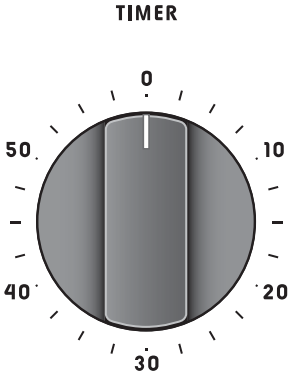


Fig. 3.1

4 How to use the hob burners

HOB BURNERS

Each hob burner is controlled by a separate gas tap operated by a control knob (fig. 4.1) which has 3 positions marked on the control panel, these are:

– Symbol ***0*** *: tap closed (burner off)*

– Symbol *: High (maximum)*

– Symbol *: Low (minimum)*

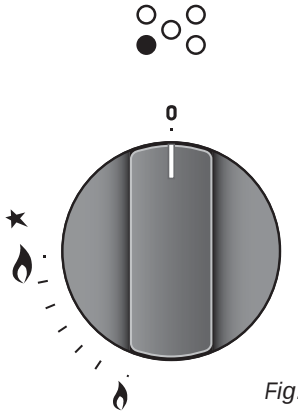


Fig. 4.1

Push in and turn the knob anti-clockwise to the selected position.

Low *High*

To turn the burner off, fully rotate the knob clockwise to the off position: ***0****.*

The maximum setting of the control tap is for boiling, the minimum setting is for slow cooking and simmering.

*All working positions must be choosen between the maximum and minimum setting, never between the maximum setting and the "****OFF****" position.*

Electric ignition

The sparks generated by the electrodes close to the burners will ignite the choosen burner. Whenever the lighting of the burners is difficult due to peculiar conditions of the gas features or supply, it is advised to repeat the ignition with the knob on "minimum" position.

LIGHTING THE BURNERS

To ignite the burner, the following instructions are to be followed:

1) *Lightly press and turn the knob anti-clockwise, and position the knob indicator to the symbol* *printed on the control panel (fig. 4.1).*
2) *Press the knob to operate the electric ignition; or, in the case of a mains failure light the burner with a match or lighted taper.*
3) *Adjust the burner according to the setting required.*

CHOICE OF THE BURNER

On the control panel, near each knob, there is a diagram that indicates which burner is controlled by that knob.
Select the burner that is most suitable for the diameter and capacity of the pan to be used.
As an indication, the burners and the pans must be used in the following way:

BURNERS	***POT DIAMETER***
Auxiliary	*12 ÷ 14 cm*
Semi-rapid	*16 ÷ 24 cm*
Rapid	*24 ÷ 26 cm*
Triple-ring	*26 ÷ 28 cm*
do not use pans with concave or convex bases	

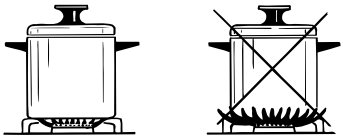


Fig. 4.2

It is important that the base diameter of the pot is at least the same diameter as the burner ring to obtain an efficient heat transfer.
Always position pans centrally over the burners.

Adjust the size of the flame so that it does not lick up the side of the pan.
Position pan handles so that they cannot be accidentally knocked.

5 Fan oven

Attention: the oven door becomes very hot during operation. Keep children away.

GENERAL FEATURES

The heating and cooking in electrical hot air ovens take place by forced convection.
The two elements which make this process take place are:

- *Circular element 2500 W*
- *Grill element 2200 W*

NOTE:

Upon first use, it is advisable to operate the oven at the maximum temperature (thermostat knob on position 250) for 60 minutes in the position (fan oven) and for another 15 minutes in the position (thermostat knob on position 200°C), to eliminate possible traces of grease on the heating elements.

WARNING:
The door is hot, use the handle.

ATTENTION - MOST IMPORTANT
Pay special attention not to touch the hot heating element inside the oven cavity.

OPERATING PRINCIPLES

*Heating and cooking in the **FAN** oven are obtained in the following ways:*

a. by forced convection
A fan sucks in the air contained in the oven muffle, which sends it through the circular heating element and then sends it back through the muffle.
Before the hot air is sucked back again by the fan to repeat the described cycle, it envelops the food in the oven, provoking a complete and rapid cooking.
It is possible to cook several dishes simultaneously.

b. by radiation
The heat is radiated by the infra red grill element.

c. by ventilation
The food is defrosted by using the fan only function without heat.

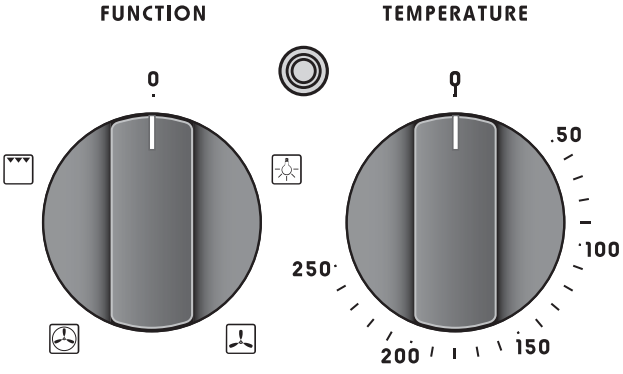


Fig. 5.1 *Fig. 5.2*

THERMOSTAT KNOB *(Fig. 5.2)*

This only sets the cooking temperature and does not switch the oven on. Rotate clockwise until the required temperature is reached (from 50 to 250°C).
The light above the temperature selector will illuminate when the oven is swiched on and turns off when the oven reaches the correct temperature.
The light will cycle on and off during cooking in line with the oven temperature.

FUNCTION SELECTOR KNOB *(Fig. 5.1)*
Rotate the knob clockwise to set the oven for one of the following functions.

OVEN LIGHT

By setting the knob to this position, only the oven light comes on.
It remains on in all the cooking modes.

DEFROSTING FROZEN FOODS

*Only the oven fan comes on. Use with the thermostat knob set to "**0**" - other positions have no effect. The food is thawed by ventilation without heating.*

Recommended for:
Quick thawing of frozen foods; one kg requires approximately 1 hour.
Thawing times vary according to the quantity and type of food to be thawed.

HOT AIR COOKING

The circular element and fan come on. The heat is dispersed by forced convection and the temperature can be regulated to between 50° and 250°C via the thermostat knob. The oven does not require preheating.

Recommended for:
Food which has to be well-cooked outside and soft or rosy inside, for example lasagne, lamb, roast beef, whole fish etc.

GRILLING

The infrared grill element comes on. The heat is dispersed by radiation.
Set the thermostat knob to between 50° and 200°C.

Always grill with the oven door closed.

For cooking hints, see the chapter "USE OF THE GRILL".

Recommended for:
Intense grilling, browning, cooking au gratin and toasting etc.

Do not grill for longer than 30 minutes at any one time on full heat (200°C).

Caution: the oven door becomes very hot during operation.
Keep children well out of reach.

COOKING ADVICE

STERILIZATION

Sterilization of foods to be conserved, in full and hermetically sealed jars, is done in the following way:

a. Set the switch to position *.*
b. Set the thermostat knob to position 185 °C and preheat the oven.
c. Fill the dripping pan with hot water.
d. Set the jars onto the dripping pan making sure they do not touch each other and the door and set the thermostat knob to position 135 °C.

When sterilization has begun, that is, when the contents of the jars start to bubble, turn off the oven and let cool.

REGENERATION

Set the switch to position *and the thermostat knob to position 150° C.*
Bread becomes fragrant again if wet with a few drops of water and put into the oven for about 10 minutes at the highest temperature.

ROASTING

To obtain classical roasting, it is necessary to remember:
– that it is advisable to maintain a temperature between 180° and 200 °C.
– that the cooking time depends on the quantity and the type of foods.

SIMULTANEOUS COOKING OF DIFFERENT FOODS

The FAN consents a simultaneous heterogeneous cooking of different foods. Different foods such as fish, cake and meat can be cooked together without mixing the smells and flavors together. This is possible since the fats and vapors are oxidized while passing through the electrical element and therefore are not deposited onto the foods.

The only precaution to follow are:

– The cooking temperatures of the different foods must be as close to as possible, with a maximum difference of 20° - 25 °C.
– The introduction of the different dishes in the oven must be done at different times in relation to the cooking times of each one.

The time and energy saved with this type of cooking is obvious.

USE OF THE GRILL

Preheat the oven for about 5 minutes.
Introduce the food to be cooked, positioning the rack as close to the grill as possible.
The dripping pan should be placed under the rack to catch the cooking juices and fats.
Grilling with the oven door closed.

Do not grill for longer than 30 minutes at any one time on full heat (200°C).
Caution: the oven door becomes very hot during operation.
Keep children well out of reach.

6 Cooking guide

Temperature and times given are approximate, as they will vary depending on the quality and amount of food being cooked.
Remember to use ovenproof dishes and to adjust the oven temperature during cooking if necessary.

APPROX. TEMPERATURE	HEAT OF	TYPE OF DISH TO COOK OVEN
125°C (257°F)	Very cool oven	Meringue, slow cooking foods.
135°C - 140°C (275°F - 285°F)	Cool or slow oven	Milk puddings, very rich fruit cakes, eg., Christmas.
150°C (300°F)	Cool or slow oven	Stews, casseroles, braising, rich fruit cakes, eg., Dundee.
160°C - 170°C (320°F - 338°F)	Warm oven	Biscuits, Low temperature roasting, rich plain cakes eg., Madeira cake.
180°C (356°F)	Moderate oven	Plain cakes, eg., Victoria sandwich, meat pies.
190°C (374°F)	Fairly hot oven	Small cakes, savoury flans, fish.
200°C (392°F)	Hot oven	Plain cakes and buns, swiss rolls, fruit pies. High temp. roasting.
220°C (428°F)	Moderately hot oven	Bread and bread rolls etc., scones, flaky and rough puff pastry, Yorkshire pudding.
230°C (446°F)	Very hot oven	Sausage rolls, mince pies, puff, pastry.
250°C (482°F)	Very hot oven	Sausage rolls, mince pies, puff pastry. Browning ready cooked dishes.

Important notes

Installation, and any demonstration, information or adjustments are not included in the warranty.

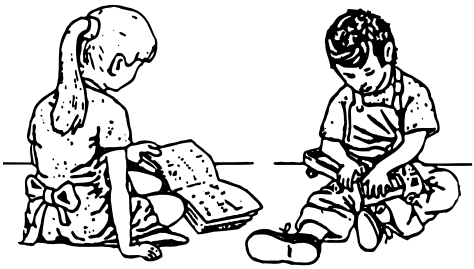
The cooker must be installed by a qualified person in accordance with the relevant Standards.

In the UK C.O.R.G.I registered installers are authorised to undertake the installation and service work in compliance with the above regulations. All Comet authorised installers are C.O.R.G.I. registered.

Attention
The appliance gets very hot, mainly around the cooking areas. It is very important that children are not left alone in the kitchen when you are cooking.

AFTER SALES SERVICE

Should you require to book a service call telephone 0870 5425425.
For product information and advise telephone 0113 2793520



Do's and don'ts

- *Do always grill **with oven door closed**.*
- *Do read the user instructions carefully before using the cooker for first time.*
- *Do allow the oven to heat for one and a half hours, before using for the first time, in order to expel any smell from the new oven insulation, without the introduction of food.*
- *Do clean your oven regularly.*
- *Do remove spills as soon as they occur.*
- *Do always use oven gloves when removing food shelves and trays from the oven.*
- *Do not allow children near the cooker when in use.*
- *Do not allow fat or oils to build up in the oven trays, or oven base.*
- *Do not place cooking utensils or plates directly onto the oven base.*
- *Do not grill food containing fat without using the grid.*
- *Do not cover the grilling grid with aluminium-foil.*
- *Do not use the oven tray for roasting.*
- *Do not place hot enamel parts in water. Leave them to cool first.*
- *Do not allow vinegar, coffee, milk, saltwater, lemon or tomato juice to remain in contact with enamel parts (inside the oven and on the oven tray).*
- *Do not use abrasive cleaners or powders that will scratch the surface of the stainless steel and the enamel.*
- *Do not attempt to repair the internal workings of your cooker.*
- *Do remove the protective film before the first use.*
- ***Fire risk!** Do not store flammable material in the oven and in the storage compartment.*

FOR YOUR SAFETY

The product should only be used for its intended purpose which is for the cooking of domestic foodstuffs.

Under no circumstances should any external covers be removed for servicing or maintenance except by suitably qualified personnel.

7 Cleaning and maintenance

GENERAL ADVICE

– *When the appliance is not being used, it is advisable to keep the gas tap closed.*
– *Every now and then check to make sure that the flexible tube that connects the gas line or the gas cylinder to the appliance is in perfect condition and get it replaced if it shows any signs of wearing or damage.*
– *The periodical lubrication of the gas taps must be done only by specialised personnel.*
– *If a tap becomes stiff, do not force; contact your local Service Centre.*
– ***Important:***
the use of suitable protective clothing/gloves is recommended when handling or cleaning of this appliance.

WARNING
When correctly installed, your product meets all safety requirements laid down for this type of product category. However special care should be taken around the rear or the underneath of the appliance as these areas are not designed or intended to be touched and may contain sharp or rough edges, that may cause injury.

IMPORTANT:
Before cleaning or carrying out any maintenance disconnect the appliance from the electrical supply and wait for it to cool down.

Attention
The appliance gets very hot, mainly around the cooking areas. It is very important that children are not left alone in the kitchen when you are cooking.

Do not use a steam cleaner because the moisture can get into the appliance thus make it unsafe.

ENAMELLED PARTS

All the enamelled parts must be cleaned with a sponge and soapy water or other non-abrasive products.
Dry preferably with a microfibre or soft cloth.

Acidic substances like lemon juice, tomato sauce, vinegar etc. can damage the enamel if left in contact for too long.

STAINLESS STEEL, ALUMINIUM PARTS AND SILK-SCREEN PRINTED SURFACES

Clean using an appropriate product. Always dry thoroughly.

***IMPORTANT**: these parts must be cleaned very carefully to avoid scratching and abrasion. You are advised to use a soft cloth and neutral soap.*
CAUTION: Do not use abrasive substances or non-neutral detergents as these will irreparably damage the surface.

GAS TAPS

In the event of operating faults in the gas taps, call the After Sales Service Department.

FLEXIBLE TUBE

From time to time, check the flexible tube connecting the gas supply to the cooker. It must be always in perfect condition; in case of damage arrange for it to be replaced by a C.O.R.G.I. registered installer.

REPLACING THE OVEN LIGHT BULB

***Switch the cooker off at the mains**. When the oven is cool, unscrew and replace the bulb with another one resistant to high temperatures (300°C), voltage 230 V (50 Hz), E14 and same power (check watt power as stamped in the bulb itself) of the replaced bulb.*

***Note:** Oven bulb replacement is not covered by your guarantee.*

BURNERS

The burners can be removed and washed with soapy water only.
They will remain perfect if always cleaned with products used for silverware.
After cleaning, check that the burner-caps and burner-heads are dry before placing them in the ***respective housings****.*

Note:

- ***Do not clean burners in a dishwasher.***
- ***To avoid damage to the electric ignition do not use it when the burners are not in place.***

CORRECT REPLACEMENT OF THE BURNERS

It is very important to check that the burner flame distributor ***F*** *and the cap* ***C*** *has been correctly positioned (see figs. 7.1 - 7.2) - failure to do so can cause a poor burner flame and/or damage to the burner and hob.*

*Check that the electrode "****S****" (fig. 7.1) is always clean to ensure trouble-free sparking.*

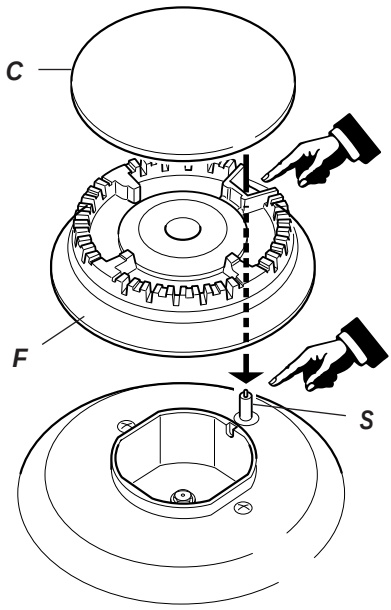


Fig. 7.1

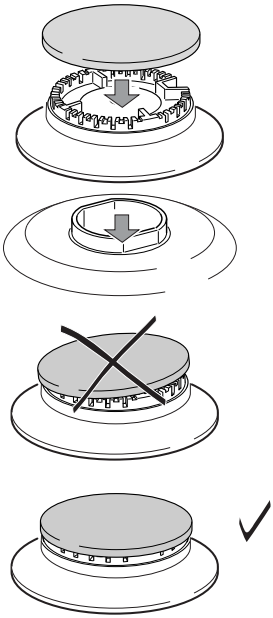


Fig. 7.2

TRIPLE RING BURNER

The triple ring burner must be correctly positioned (see fig. 7.3); the burner rib must be enter in their logement as shown by the arrow.

The burners must be correctly positioned so that they cannot rotate (fig. 7.4).

*Then position the cap **A** and the ring **B** (fig. 7.4 - 7.5).*

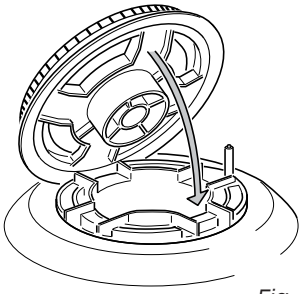


Fig. 7.3

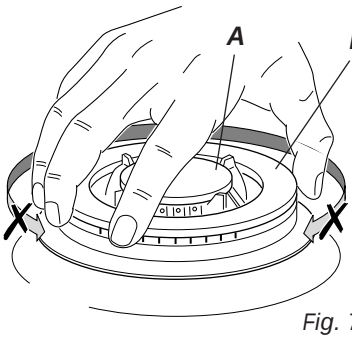


Fig. 7.4

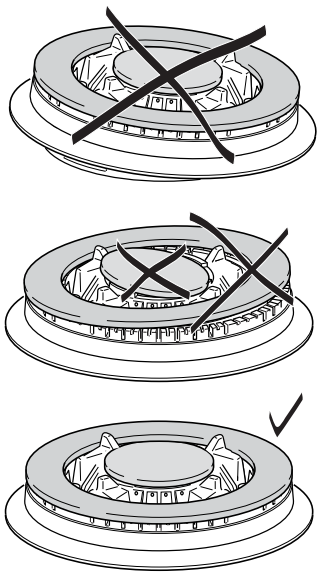


Fig. 7.5

OVEN DOOR

The internal glass panel can be easily removed for cleaning by unscrewing the 4 retaining screws (Fig. 7.6).

Do not use harsh abrasive cleaners or sharp metal scrapers to clean the oven door glass since they can scratch the surface, which may result in shattering of the glass.

STORAGE COMPARTMENT

The storage compartment is accessible through the pivoting panel (fig. 7.7).

Do not store flammable material in the oven or in the storage compartment.

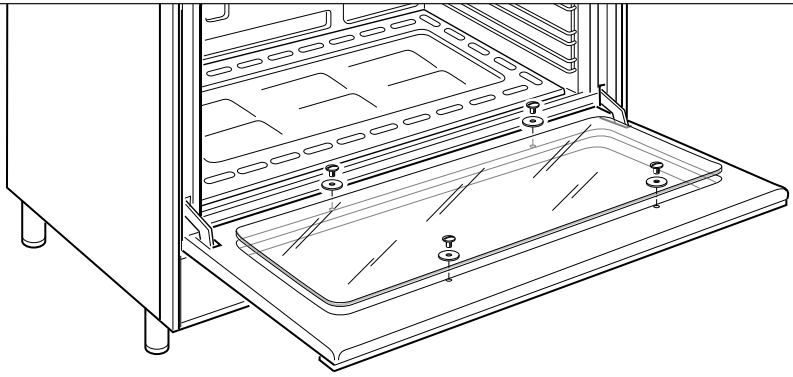


Fig. 7.6

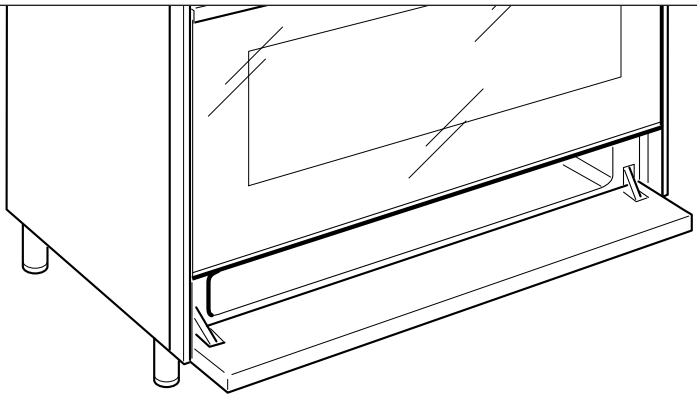


Fig. 7.7

INSIDE OF OVEN

The oven should always be cleaned after use when it has cooled down.
The cavity should be cleaned using a mild detergent solution and warm water.
Suitable proprietary chemical cleaners may be used after first consulting with the
manufacturers recommendations and testing a small sample of the oven cavity.
Abrasive cleaning agents or scouring pads/cloths should not be used on the cavity surface.

- ***NOTE**: The manufacturers of this appliance will accept no responsibility for damage caused by chemical or abrasive cleaning.*

  Attention: Do not store flammable material in the oven.

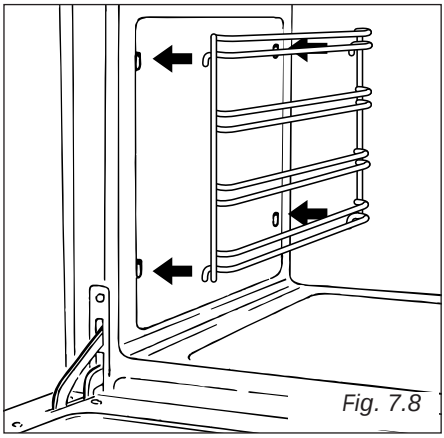


Fig. 7.8

ASSEMBLY AND DISMANTLING OF THE SIDE RUNNER FRAMES

– *Fit the side runner frames into the holes on the side walls inside the oven (Fig. 7.8).*

– *Slide the tray and rack into the runners (Fig. 7.9).*
The shelf must be fitted so that the safety catch, which stops it sliding out, faces the inside of the oven.

– *To dismantle, operate in reverse order.*

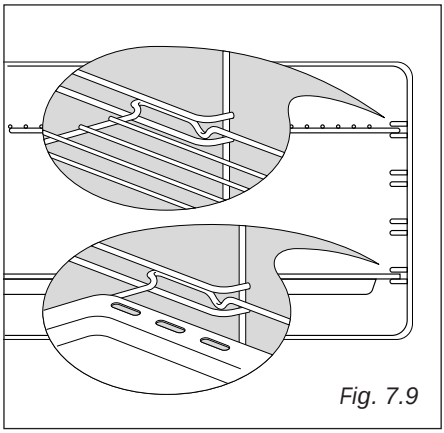


Fig. 7.9

OVEN TRAY

The oven tray must be correctly placed on the wire support (fig. 7.10) then inserted into the side runners (fig. 7.11).

OVEN FLOOR

*The oven floor "**F**" (fig. 7.11) can be easily removed to facilitate cleaning. Remember to replace the floor correctly afterwards.*

*Be careful not to confuse the tray "**L**" with the oven floor "**F**".*

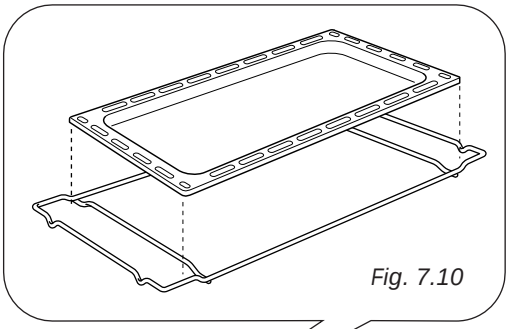


Fig. 7.10

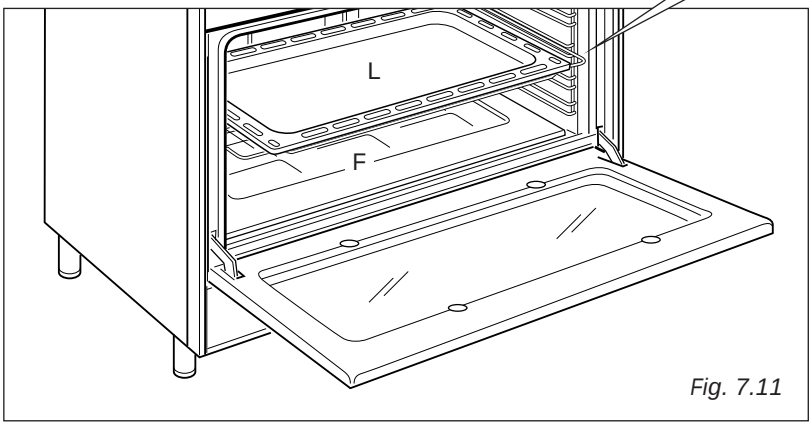


Fig. 7.11

REMOVING THE OVEN DOOR

The oven door can easily be removed as follows:

– Open the door to the full extent (fig. 7.12A).

– Attach the retaining rings to the hooks on the left and right hinges (fig. 7.12B).

– Hold the door as shown in fig. 7.12.

– Gently close the door and withdraw the lower hinge pins from their location (fig. 7.12C).

– Withdraw the upper hinge pins from their location (fig. 7.12D).

– Rest the door on a soft surface.

– To replace the door, repeat the above steps in reverse order.

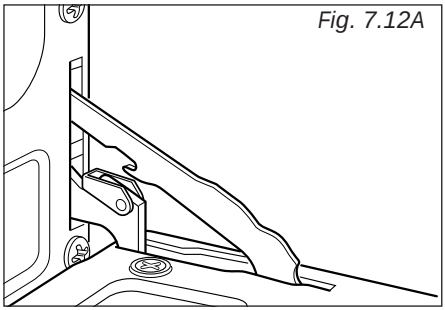


Fig. 7.12A

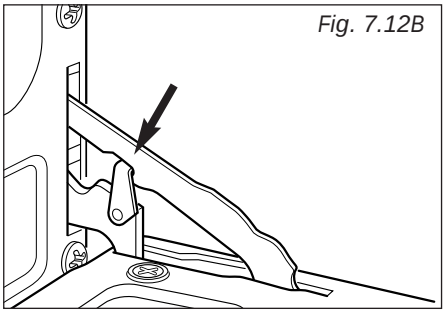


Fig. 7.12B

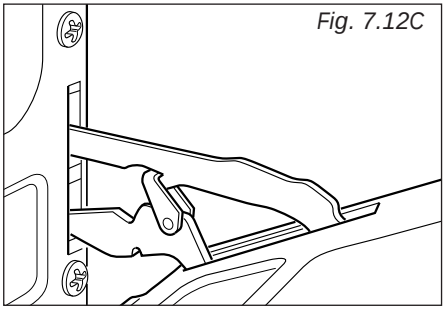


Fig. 7.12C

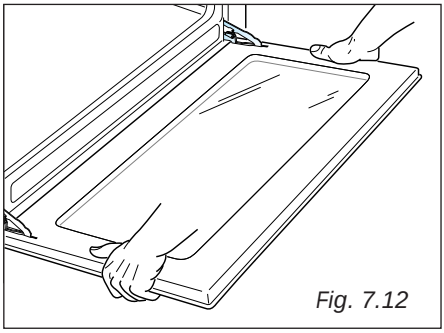


Fig. 7.12

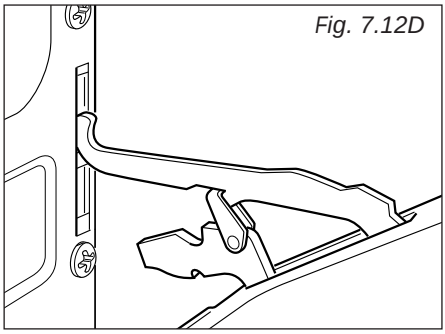


Fig. 7.12D

Advice for the installer

IMPORTANT

– *Cooker installation must only be carried out by QUALIFIED TECHNICIANS* ***and in compliance with local safety standards.*** *Failure to observe this rule will invalidate the warranty.*

– *The appliance must be installed in compliance with regulations in force in your country and in observation of the manufacturer's instructions.*

– *Always unplug the appliance before carrying out any maintenance operations or repairs.*

– *Some appliances are supplied with a protective film on steel and aluminium parts.*
This film must be removed before using the cooker.

– ***Important: the use of suitable protective clothing/gloves is recommended when handling or installing of this appliance.***

8 Installation

This cooker has class "2/1" overheating protection so that it can be installed next to a cabinet.

The appliance may be installed in a kitchen, Kitchen/diner or a bed sitting room, but not in a room or space containing a bath or a shower.
The appliance must not be installed in a bed-sitting room of less than 20 m^3.
The appliance is designed and approved for domestic use only and should not be installed in a commercial, semi commercial or communal environment.
Your product will not be guaranteed if installed in any of the above environments and could affect any third party or public liability insurances you may have.

If the cooker is installed adjacent to furniture which is higher than the gas hob cooktop, a gap of at least 200 mm must be left between the side of the cooker and the furniture.

The furniture walls adjacent to the cooker must be made of material resistant to heat.

The veneered synthetic material and the glue used must be resistant to a temperature of 90°C in order to avoid ungluing or deformations.

Curtains must not be fitted immediatly behind appliance or within 500 mm of the sides.

It is essential that the cooker is positioned as stated in Fig. 8.1.

The cooker must be installed by a qualified technician and in compliance with local safety standards.

If the cooker is located on a pedestal it is necessary to provide safety measures to prevent falling out.

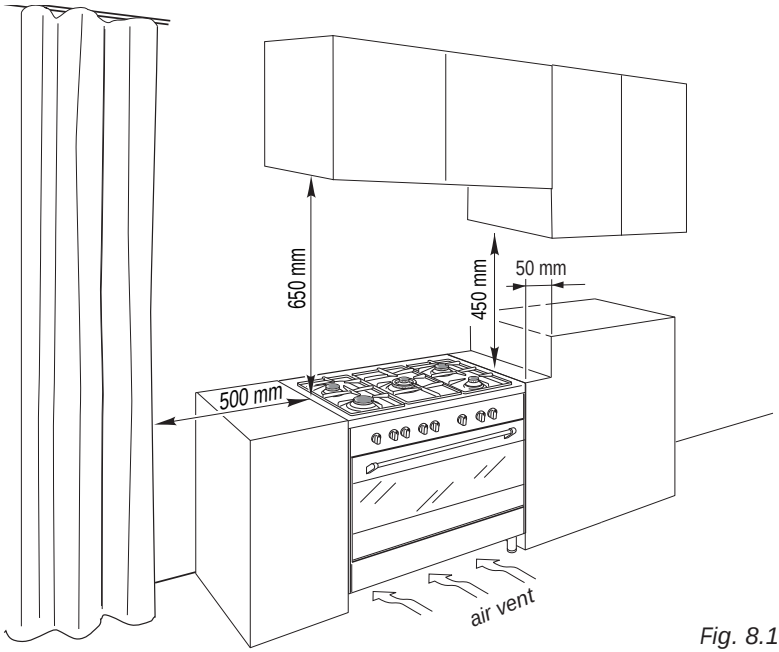


Fig. 8.1

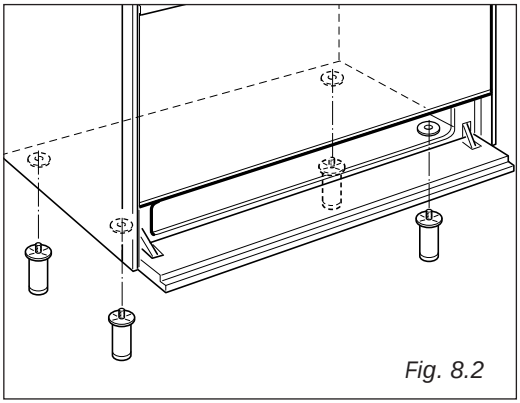


Fig. 8.2

FITTING THE ADJUSTABLE FEET

The adjustable feet must be fitted to the base of the cooker before use.

Rest the rear of the cooker on a piece of the polystyrene packaging exposing the base for the fitting of the feet.

Fit the 4 legs by screwing them tight into the support base as shown in picture 8.3.

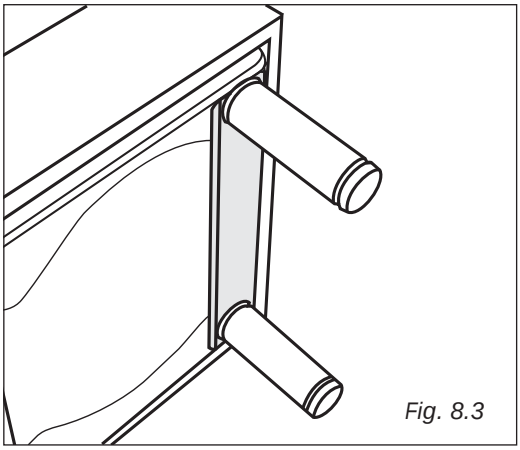


Fig. 8.3

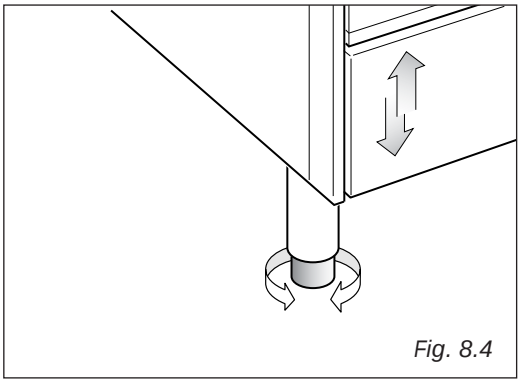


Fig. 8.4

LEVELLING THE COOKER

The cooker may be levelled by screwing the lower ends of the feet IN or OUT (fig. 8.4).

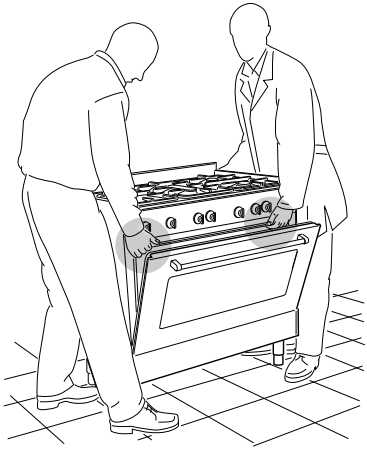


Fig. 8.5

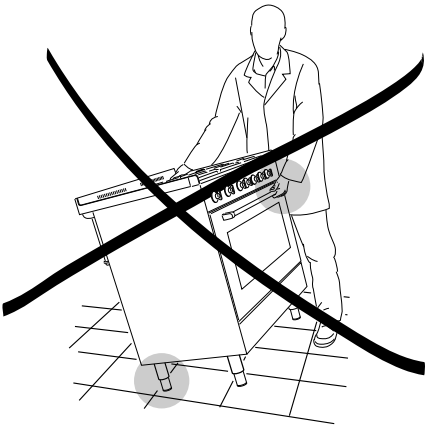


Fig. 8.6

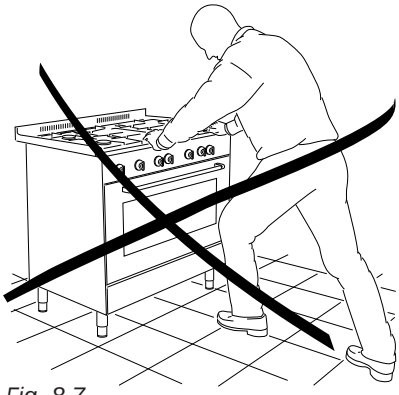


Fig. 8.7

MOVING THE COOKER

WARNING
When raising cooker to upright position always ensure two people carry out this manoeuvre to prevent damage to the adjustable feet (fig. 8.5).

WARNING
Be careful: do not lift the cooker by the door handle when raising to the upright position (fig. 8.6).

WARNING
When moving cooker to its final position ***DO NOT DRAG*** *(fig. 8.7).*
Lift feet clear of floor (fig. 8.5).

Stability bracket

We recommend a stability bracket is fitted to the cooker.

The type shown in fig. 8.8 can be purchased from most plumbers merchants and do it yourself (D.I.Y.) shops.

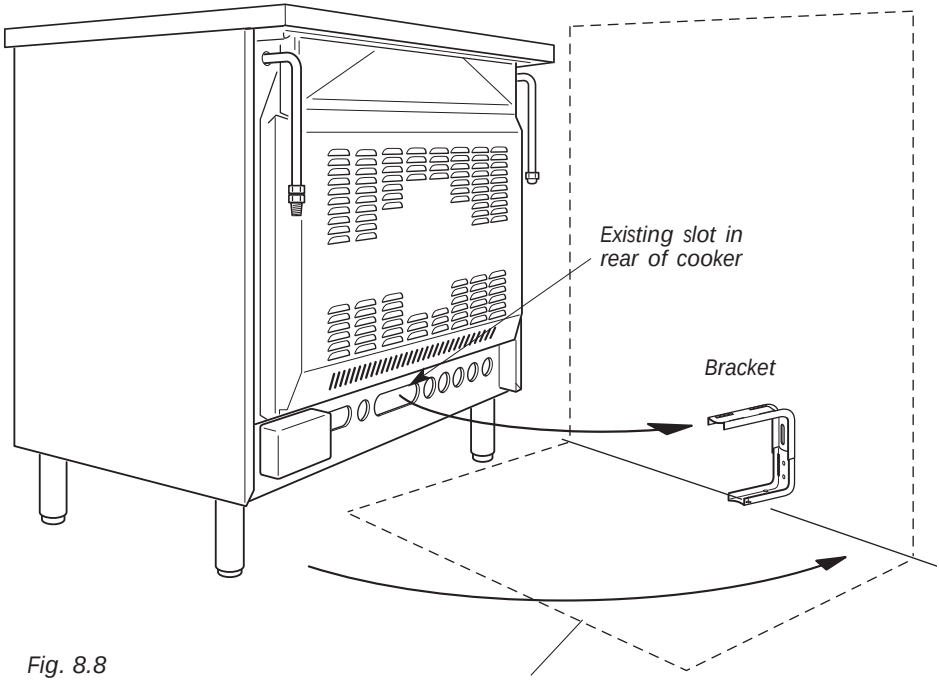
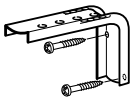
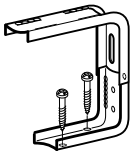


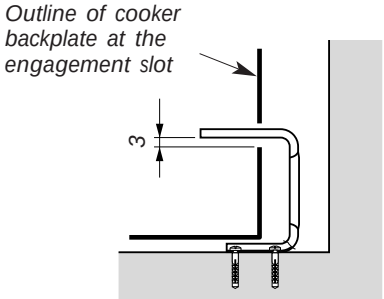
Fig. 8.8



Wall fixing



Floor fixing



Dimension is in millimetres

PROVISION FOR VENTILATION

✓ *The appliance should be installed into a room or space with an air supply in accordance with BS 5440-2: 2000.*

✓ *For rooms with a volume of less than 5 m^3 - permanent ventilation of 100 cm^2 free area will be required.*

✓ *For rooms with a volume of between 5 m^3 and 10 m^3 a permanent ventilation of 50 cm^2 free area will be required unless the room has a door which opens directly to the outside air in which case no permanent ventilation is required.*

✓ *For rooms with a volume greater than 10 m^3 - no permanent ventilation is required.*

NB. Regardless of room size, all rooms containing the appliance must have direct access to the outside air via an openable window or equivalent.

✓ *Where there are other fuel burning appliances in the same room, BS 5440-2: 2000 should be consulted to determine the correct amount of free area ventilation requirements.*

✓ *The above requirements allow also for use of a gas oven and grill but if there are other gas burning appliances in the same room, consult a qualified engineer.*

9 Gas installation

IMPORTANT NOTE

This appliance is supplied for use on NATURAL GAS or LPG (check the gas regulation label attached on the appliance).

- ✓ *Appliances supplied for use on NATURAL GAS: they are adjusted for this gas only and cannot be used on any other gas (LPG) without modification. The appliances are manufactured for conversion to LPG.*
- ✓ *Appliances supplied for use on LPG: they are adjusted for this gas only and cannot be used on any other gas (NATURAL GAS) without modification. The appliances are manufactured for conversion to NATURAL GAS.*

If the NATURAL GAS/LPG conversion kit is not supplied with the appliance this kit can be purchased by contacting the After-Sales Service.

INSTALLATION & SERVICE REGULATIONS (UNITED KINGDOM)

It is a legal requirement that all gas appliances are Installed & Serviced by a competent person in accordance with the current editions of the following Standards & Regulations or those regulations appropriate to the geographical region in which they are to be installed:

- ✓ *Gas Safety (Installation & Use) Regulations*
- ✓ *Building Regulations*
- ✓ *British Standards*
- ✓ *Regulations for Electrical Installation*

Installation and service of any gas product must be made by a suitably qualified person competent on the type of product being installed or serviced and holding a valid certificate of competence for the work being carried out. Currently the proof of competence is the Accredited Certification Scheme (ACS) or S/NVQ that has been aligned to the ACS.

It is also a requirement that all businesses or self employed installers are members of a class of person approved by the Health and Safety Executive. Currently the only body with such approval is CORGI.

Failure to install the appliance correctly could invalidate any manufacturers warranty and lead to prosecution under the above quoted regulation.

Gas connection

The installation of the gas appliance to Natural Gas or LP Gas must be carried out by a C.O.R.G.I. registered installer. Installers shall take due account of the provisions of the relevant British Standards Code of Practice, the Gas Safety Regulations and the Building Standards (Scotland)(Consolidation) Regulations issued by the Scottish Development Department.

Installation to Natural Gas

Installation to Natural Gas must conform to the Code of Practice, etc.
The supply pressure for Natural Gas is 20 mbar.
The installation must conform to the relevant British Standards.

Installation to LP Gas

When operating on Butane gas a supply pressure of 28-30 mbar is required. When using Propane gas a supply pressure of 37 mbar is required.
The installation must conform to the relevant British Standards.

Warning: *Only a C.O.R.G.I. registered installer, also with technical knowledge of electricity should install the appliance. He should observe the Regulations and Codes of Practice governing such installation of gas appliances.*
Note: It is recommended that the gas connection to the appliance is installed with a flexible connecting tube made to BS5386.

Notes:

- ✓ ***Flexible hoses can be used where the sited ambient temperature of the hose does not exceed 70°C. These hoses must be manufactured in accordance with BS669 part 1 and be of the correct construction for the type of gas being used.***
- ✓ ***Gas hoses designed for natural gas MUST NOT be used for supplying LPG gas (LPG gas hoses can be identified by a either a red band or stripe on the rubber outer coating of the hose).***
  The hose should not be crushed or trapped or be in contact with sharp or abrasive edges.

Using a suitable leak detection fluid solution (e.g. Rocol) check each gas connection one at a time by brushing the solution over the connection.

The presence of bubbles will indicate a leak.
If there is a leak, tighten the fitting and then recheck for leaks.

IMPORTANT!
Do not use a naked flame to test for leaks.

Gas connection (GB) *Cat: II 2H3+*

The gas supply must use the nearest gas inlet pipe which is located at the left or the right hand side at the rear of the appliance (figs. 9.1, 9.3).

The hose should also be connected in such away that it does not touch the floor.

To screw the connecting tube operate with two spanners (fig. 9.2).

The unused end inlet pipe must be closed with the plug interposing the gasket.

After connecting to the mains, check that the coupling are correctly sealed, using soapy solution, but never a flame.

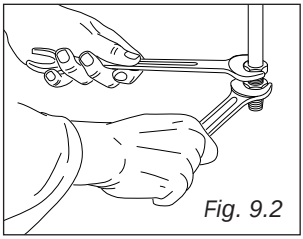


Fig. 9.2

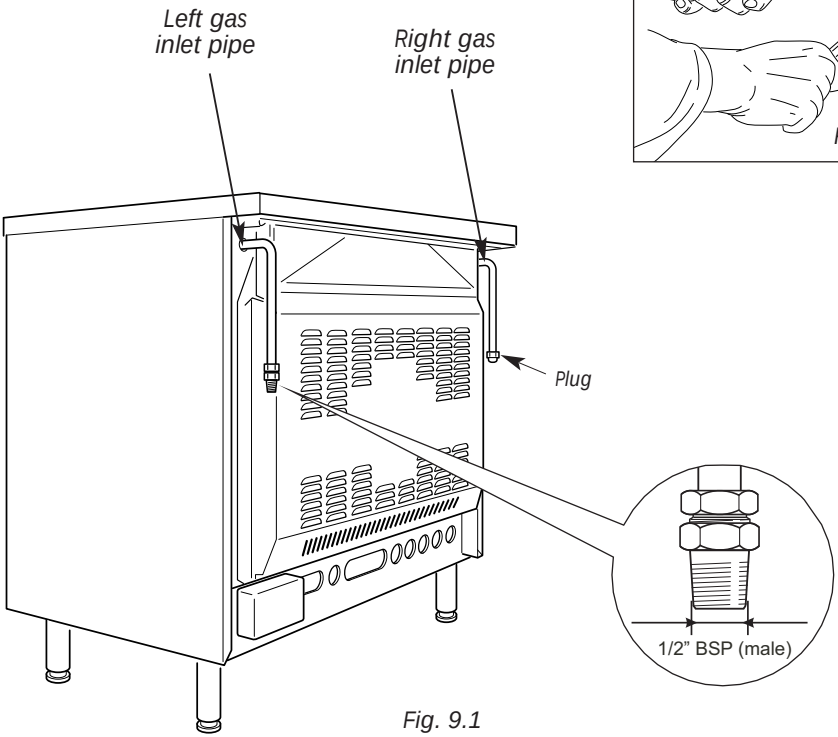


Fig. 9.1

IMPORTANT PRESCRIPTIONS FOR GAS CONNECTION

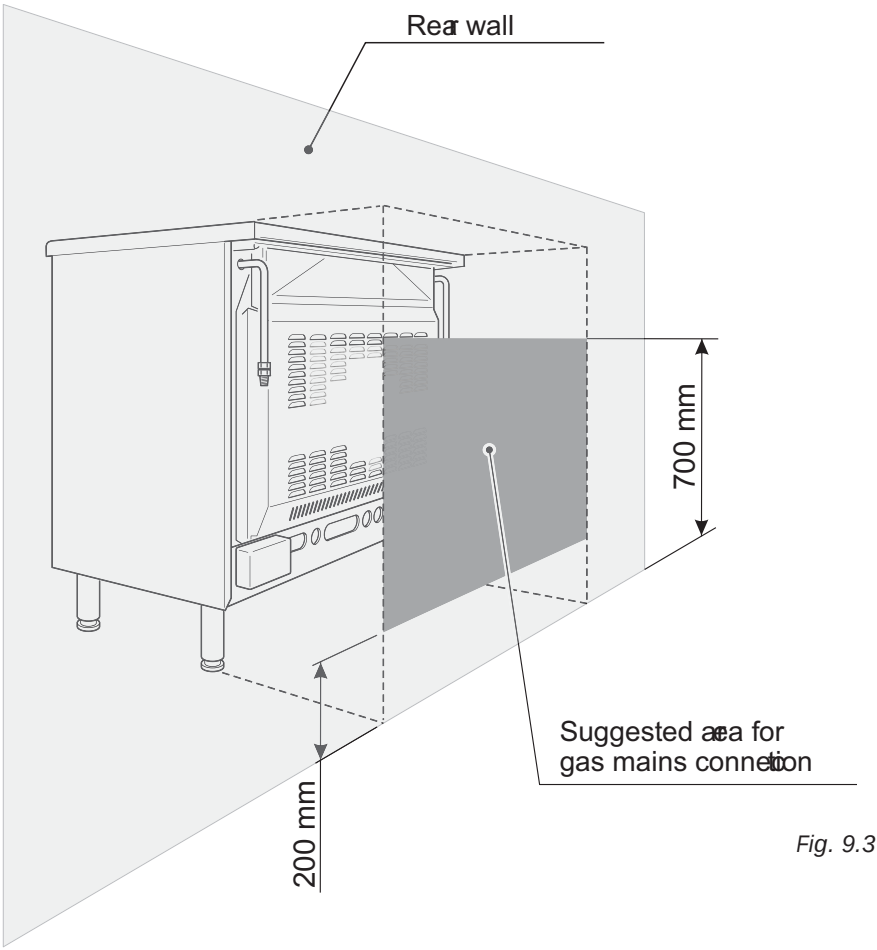


Fig. 9.3

INJECTORS REPLACEMENT OF THE TOP BURNERS

If the injectors are not supplied they can be obtained from the "Service Centre".

The diameter is marked on the injector in cents of millimetre.

Select the injectors to be replaced according to the "Table for the choice of the injectors" (page 37).

To replace the injectors:

– *Remove the gratings, the burner and the covers;*

– *Using a wrench, substitute the nozzle injectors "J" (Figs. 9.4 - 9.5) with those most suitable for the kind of gas for which it is to be used.*

The burners are conceived in such a way so as not to require the regulation of the primary air.

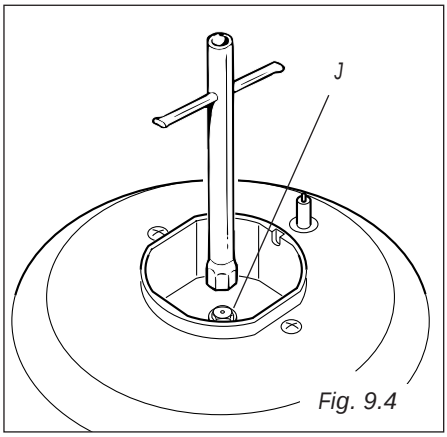


Fig. 9.4

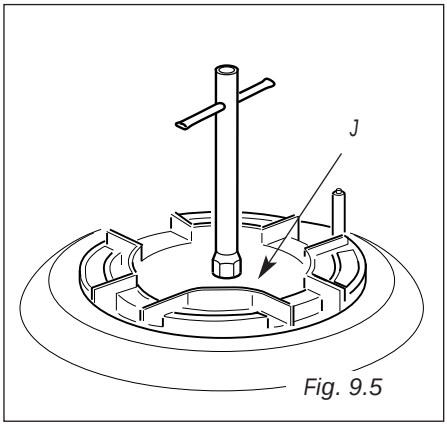


Fig. 9.5

ADJUSTING OF THE MINIMUM OF THE TOP BURNERS

In the minimum position the flame must have a length of about 4 mm and must remain lit even with a quick turn from the maximum position to that of minimum.

The flame adjustment is done in the following way:

– *Turn on the burner*

– *Turn the tap to the MINIMUM position*

– *Take off the knob*

– *With a small flat screwdriver turn the screw inside the tap rod to the correct regulation (fig. 9.6).*

Normally for LPG, tighten up the regulation screw.

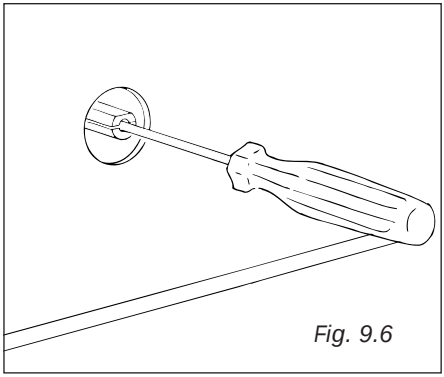


Fig. 9.6

GB TABLE FOR THE CHOICE OF THE INJECTORS Cat: II 2H3+

BURNERS	Nominal Power [kW]	Reduced Power [kW]	**G30** - 28-30 mbar **G31** - 37 mbar		**G20** 20 mbar	
			By-pass [1/100 mm]	Ø injector [1/100 mm]	By-pass [1/100 mm]	Ø injector [1/100 mm]
Auxiliary (A)	1,00	0,30	27	50	adjustable	72 (X)
Semi-rapid (SR)	1,75	0,45	32	65	adjustable	97 (Z)
Rapid (R)	3,00	0,75	42	85	adjustable	115 (Y)
Triple-ring (TR)	3,50	1,50	65	95	adjustable	135 (T)

INCREASE OF AIR NECESSARY FOR GAS COMBUSTION (2 m^3/h x kW)	
BURNERS	Air necessary for combustion [m^3/h]
Auxiliary (A)	2,00
Semi-rapid (SR)	3,50
Rapid (R)	6,00
Triple-ring (TR)	7,00

LUBRICATION OF THE GAS TAPS

If the gas tap becomes stiff, it is necessary to dismount it accurately clean it with gasoline and spread a bit of special grease resistant to high temperatures on it.

The operations must be executed by a qualified technician.

IMPORTANT
All intervention regarding installation maintenance and conversion of the appliance must be fulfilled with original factory parts.
The manufacturer declines any liability resulting from the non-compliance of this obligation.

10 Electrical section

The appliance must be connected to the electrical network verifying above all that the voltage corresponds to the value indicated on the specifications plate and that the cables section of the electrical plant can bear the load which is also indicated on the plate.

The cooker can be connected directly to the mains placing an omnipolar switch with minimum opening between the contacts of 3 mm between the appliance and the mains.

The power supply cable must not touch the hot parts and must be positioned so that it does not exceed 75°C at any point.

Once the cooker has been installed, the switch must always be accessible.

Before effecting any intervention on the electrical parts the appliance must be disconnected from the network.

Warning!
Electricity can be extremely dangerous.
This appliance must be earthed.

CONNECTING FEEDER CABLE

To connect the feeder cable to the cooker it is necessary to:

- *Remove the screw that hold shield "**A**" behind the cooker (fig. 10.1).*
- *Insert the feeder cable of the suitable section (as described in the next chapter) into the cable clamp "**D**".*
- *Connect the phase and earth cables to the terminal block "**B**" according to the diagram in figure 10.2.*
- *Pull the feeder cable and block it with cable clamp "**D**".*
- *Re-mount shield "**A**".*

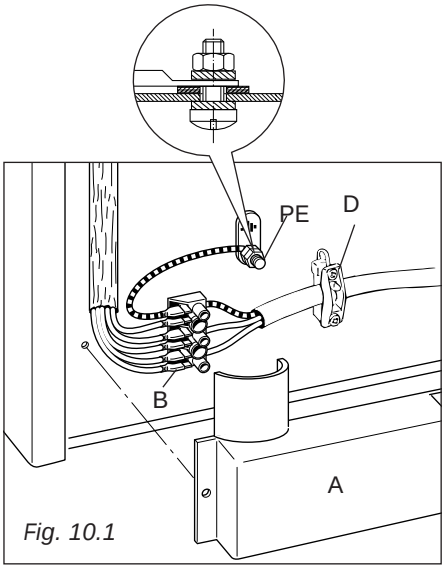


Fig. 10.1

Feeder cable section
type H05RR-F

230 V ~ 3 x 1,5 mm²

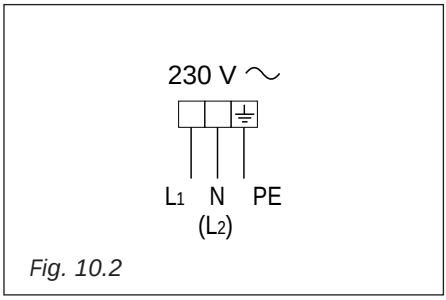


Fig. 10.2

Descriptions and illustrations in this booklet are given as simply indicative. The manufacturer reserves the right, considering the characteristics of the models described here, at any time and without notice, to make eventual necessary modifications for their construction or for commercial needs.

Living innovation

cod. 1103173 ß3